

\$52.90

p/h
(+ GST)

WEDDING

Banquet

MEATS

select three

- BEEFCHICKENLAMB (+\$2.00 p/h)WHOLE SALMON (+\$4.00 p/h)
- PORKHOT HAMTURKEY (+\$1.50 p/h)WHOLE PIG (priced on order)

FRESH SALADS/ VEGETABLES

select eight

- BABY CARROTS
- MIXED VEG (cauliflower, carrots + broccoli)
- ROAST PUMPKIN
- BABY BEANS
- CAULIFLOWER (+ white sauce)
- ROAST POTATOES
- WALDORF SALAD
- PASTA SALAD
- POTATO SALAD
- FRIED RICE
- BEETROOT QUINOA
- GOURMET COLESLAW
- TOSSED GARDEN SALAD
- BEAN MEDLEY SALAD
- TUSCAN ITALIAN PASTA
- ASIAN NOODLE SALAD
- THAI PUMPKIN QUINOA
- CRUNCHY NOODLE SALAD
- TABOULI
- QUINOA TABOULI
- SEAFOOD SALAD
- CORN SALAD
- CURRIED RICE
- GREEK SALAD
- POTATO, EGG & BACON SALAD
- HOKKIEN NOODLE SALAD

PLUS OUR DELICIOUS

Hot finger food

CHINA PLATES & SS CUTLERY
(dinner rolls, main meal + dessert)

FRESH DINNER ROLLS +
BUTTER, CONDIMENTS

DESSERT

select four

- BLUEBERRY CHEESECAKE
- BISCOFF TART
- LEMON CHEESECAKE
- ASSORTED MUFFINS
- PECAN PIE
- VANILLA CHEESECAKE
- APPLE & BLUEBERRY CRUMBLE
- ORANGE POPPYSEED CAKE (GF)
- LEMON MERINGUE
- CHOC MUD CAKE
- CARROT WALNUT CAKE
- BANANA CARAMEL PIE
- TRADITIONAL PAVLOVA (GF)
- VANILLA SPONGE
- COFFEE PECAN TART
- CHOCOLATE TART

TERMS & CONDITIONS

- **MINIMUM OF 40 ADULT GUESTS FOR ALL MENUS.**
- **MENUS INCUR A \$200 STAFF CHARGE FOR FUNCTIONS LESS THAN 60 GUESTS.**
- **CATERING WITH 30-40 GUESTS WILL BE CHARGED AT THE RATE FOR 40 GUESTS (REGARDLESS OF YOUR FINAL GUEST NUMBER COUNT). THIS ENSURES APPROPRIATE STAFFING AND PRODUCE FOR YOUR EVENT.**
- **ALL STAFF WILL ARRIVE THREE AND A HALF- FOUR HOURS PRIOR TO YOUR DESIGNATED EATING TIME TO COOK & PREPARE FOR YOUR FUNCTION. THIS IS BECAUSE ALL OF OUR MEATS ARE COOKED FRESH ON-SITE.**
- **PLEASE NOTE: YOU WILL BE CHARGED \$40/HOUR PER STAFF MEMBER IF THEY STAY LONGER THAN 2 HRS POST YOUR SERVING TIME. FOR EXAMPLE: IF YOUR SERVING TIME IS 7PM, STAFF ARE INCLUDED UNTIL 9PM.**
- **CHILDREN AGED BETWEEN 4-10 YEARS ARE HALF-PRICE. CHILDREN UNDER 4 EAT FREE.**
- **A TRAVEL SURCHARGE WILL APPLY FOR 45 MINS + FOR OUT-OF-AREA CATERING.**
- **PUBLIC HOLIDAY SURCHARGES WILL APPLY.**
- **MENUS ARE SUBJECT TO CHANGE WITH THE SEASONS & AVAILABILITY OF PRODUCE.**
- **TO SECURE YOUR BOOKING WE REQUIRE A \$200 DEPOSIT. \$150 OF WHICH IS FULLY REFUNDABLE. (\$50 ADMIN FEE WILL BE CHARGED FOR ANY CANCELATIONS).**
- **THE OUTSTANDING BALANCE IS DUE TWO DAYS BEFORE YOUR FUNCTION DATE. THIS FINAL INVOICE WILL BE SENT ONE WEEK BEFORE, AFTER FINAL NUMBERS ARE CONFIRMED.**